WEST

Generate Collection Print

L5: Entry 1 of 2 File: USPT Oct 26, 1999

DOCUMENT-IDENTIFIER: US 5972355 A
TITLE: Stable compositions containing biologically active components

Detailed Description Paragraph Right (3):
The oxidase in the system is one which catalyzes the production of H.sub.2 O.sub.2 by the oxidation of a substrate in the presence of water and oxygen. Examples of useful oxidases for this purpose are glucose oxidase or galactose oxidase. Appropriate substrates for these enzymes are respectively, D-glucose or galactose, or precursors of these compounds, for example oligomers or polymers that can break down into the smaller sugar units. The amount of oxidase used is preferably at least about 25 U/kg of the total composition, a unit being defined herein as the amount of enzyme required to catalyze the transformation of 1.0 micromole of substrate per minute at 25.degree. C. under optimal conditions. More preferably the amount of oxidase is at least about 75 U/kg, and most preferably about 150 U/kg. The substrate for the oxidase is preferably provided in an amount of at least about 0.5 g/kg, preferably at least 1 g/kg, and more preferably at least 2 g/kg.

WEST

End of Result Set

Generate Collection | Print

L5: Entry 2 of 2 File: USPT Dec 4, 1990

DOCUMENT-IDENTIFIER: US 4975366 A
TITLE: Multi-layered element for quantititative analysis of immuno reactant

Detailed Description Paragraph Right (31):
When the antigen is labelled by .beta.-D-galactosidase and a galactose oligomer is used as the enzyme substrate, a combination of galactose oxidase, peroxidase and a coloring reagent composition may be used as the detection reagent. Galactose oxidase dehydrates D-galactose, which is a product (decomposition product) of the enzymatic reaction of galactose oligomer to produce H.sub.2 O.sub.2 as a by-product. Under the action of peroxidase, H.sub.2 O.sub.2 reacts with the coloring reagent composition to produce a coloring matter (pigment). Although galactose oxydase also reacts with the galactose oligomer, the galactose oligomer does not hinder detection of D-galactose in the coloring reagent layer. This is because the galactose oligomer, which is present as the immobilized enzyme substrate in the reaction layer 14, is separated from the galactose oxidase in the coloring reagent layer.

Detailed Description Paragraph Right (43):
When the antigen is labelled by .beta.-D-glucosidase and a glucose oligomer is used as the enzyme substrate, galactose oxidase used in the detection reagent examples 1 and 2 may be replaced by glucose oxidase to prepare a modified detection reagent composition.

Sep 28, 1993

File: USPT

L8: Entry 2 of 3

DOCUMENT-IDENTIFIER: US 5248597 A
TITLE: Method and apparatus for analyzing starch and related carbohydrates

Detailed Description Paragraph Right (32):
Further, the invention is enabled to carry out analyzing of polysaccharide obtained by reacting other monomers, wherein an enzyme electrode for measuring glucose is altered. It is also possible to measure other polysaccharide by the combination of polysaccharide decomposing enzyme and electrode. Taking galactan contained in plants as an example, amount of DE value equivalent (wherein DE value itself is originally defined in regard to starch and the related carbohydrates) of galactan is enabled to be calculated by combining hydrolase which has an activity to cut galactoside linkage and an immobilized galactose oxidase electrode.

WEST

End of Result Set

☐ Generate Collection | Print

L8: Entry 3 of 3 File: USPT Apr 14, 1992

DOCUMENT-IDENTIFIER: US 5104797 A
TITLE: Process for preparing 5-C-hydroxymethyl aldohexose-based compounds

Detailed Description Paragraph Right (19):
The preferred reaction utilizes galactose oxidase as the D-alsohexose:oxygen 6-oxidoreductase and a galactose-based starting material. Preferred galactose-based compounds include D-galactose (in all tautomeric forms), D-galactosyl polyols (e.g., lactitol), alkyl D-galactoside (e.g., ethyl galactoside), D-galactitol, D-galactonic acid, and di, tri-, oligo-, or polysaccharides comprising one or more of the above-mentioned simple sugar linkages (e.g., stachyose, raffinose, arabino-galactan). The most preferred reactions utilize about 10 to about 20% D-galactose-based compound solution, a pH from about 5 to about 8, a temperature from about 3.degree. C. to about 6.degree. C., from about 1000 to about 200,000 unit activity galactose oxidase/mole starting material, from about 10,000 to about 2,000,000 unit catalase activity/mole starting material, from about 0.1 mM to about 2mM CuSO.sub.4, and a reaction time of from about 1 to about 24 hours. hours.

L10: Entry 206 of 250 File: USPT Mar 20, 1984

DOCUMENT-IDENTIFIER: US 4438067 A
TITLE: Test strips for analyzing dissolved substances

Detailed Description Paragraph Right (29):
The presence of catalase in the milk of ruminant is a sign of disease and a simple method for detecting the enzyme helps in detecting such diseases at an early easily curable stage. The reactions involved in the present strip are the following splitting the milk lactose into galactose with galactosidase, oxidizing the galactose in the catalysis presence of galactose oxidase, thus producing hydrogen peroxide, decomposing the H.sub.2 O.sub.2 into water and O.sub.2 by the catalase possibly present and ascertaining the residual H.sub.2 O.sub.2 present by its action on o-tolidine in the presence of peroxidase (same color reaction as in the previous Examples).

Detailed Description Paragraph Right (31):
Then a first water phase (F1) was prepared by dissolving 10 I.U. of catalase free .beta.-galactosidase and 150 I.U. of catalase free .beta.-galactose oxidase into 3.5 ml of 0.1 M phosphate buffer (pH 7.5) containing some magnesium chloride (0.003 M MgCl.sub.2).

WEST

Generate Collection | Print

L10: Entry 197 of 250 File: USPT Sep 30, 1986

DOCUMENT-IDENTIFIER: US 4614795 A
TITLE: Deglycosylated Human Factor VIII:C

Brief Summary Paragraph Right (12):
Gralnick et al, P.N.A.S., 80:2771-2774, (1983) treated F. VIII/vWF with neuramidase beta galactosidase, and galactose oxidase. They reported, consistently with Sodetz et al, that this treatment reduced vWF activity. It was suggested that the next-to-terminal galactose is responsible for maintaining the largest multimers of the factor VIII/vWF factor protein. Treatment of intact protein with these enzymes did not produce a lowering of vWF or procoagulant activity, but treatment of the asialo factor VIII/vWF protein with beta galactosidase resulted in a time-dependent decrease of vW factor activity. This was correlated with loss of the largest multimeric subunits and vW activity.

L10: Entry 196 of 250 File: USPT Apr 14, 1987

DOCUMENT-IDENTIFIER: US 4657853 A
TITLE: Immunoassays utilizing covalent conjugates of polymerized enzyme and antibody

CLAIMS:

2. The method of claim 1 wherein the enzyme is selected from the group consisting of .beta.-D-galactosidase, glucose oxidase, horseradish peroxidase, alkaline phosphatase, .beta.-lactamase, glucose-6-phosphate dehydrogenase, urease, uricase, superoxide dismutase, luciferase, pyruvate kinase, lactate dehydrogenase, galactose oxidase, acetylcholinesterase, enterokinase, tyrosinase, and xanthine oxidase.

19. The conjugate of claim 18 wherein the enzyme is selected from the group consisting of .beta.-D-galactosidase, glucose oxidase, horseradish peroxidase, alkaline phosphatase, .beta.-lactamase, glucose-6-phosphate dehydrogenase, urease, uricase, superoxide dismutase, luciferase, pyruvate kinase, lactate dehydrogenase, galactose oxidase, acetylcholinesterase, enterokinase, tyrosinase, and xanthine oxidase.

L10: Entry 191 of 250 File: USPT May 17, 1988

DOCUMENT-IDENTIFIER: US 4745074 A
TITLE: Blood-fluid composition for cell lysis system

Brief Summary Paragraph Right (29):
Enzyme reporters are preferably those whose activity can be measured readily by spectrophotometric methods. Representative classes of enzymes contemplated herein include oxidoreductases, typified by glucose oxidase, galactose oxidase and catalase; hydrolases, typified by various phosphatases, such as alkaline phosphatase; glycoside hydrolases, such as beta-galactosidase; peptidases; and lipases.

WEST

Generate Collection Print

L10: Entry 187 of 250 File: USPT Feb 7, 1989

DOCUMENT-IDENTIFIER: US 4803156 A
TITLE: Peptide-beta-lactamase conjugates for enzyme-linked immunoassays

Brief Summary Paragraph Right (15):
Enzymes considered to be suitable for ELISA are described in U.S. Pat. No. 3,839,153. Such enzymes listed include catalase, peroxidase, beta-glucuronidase, beta-D-glucosidase, beta-D-galactosidase, urease, glucose oxidase, galactose oxidase and alkaline phosphatase.

Brief Summary Paragraph Right (18):
U.S. Pat. No. 3,850,752 lists the following enzymes for coupling to a hapten, protein or antibody: catalase, peroxidase, beta-glucuronidase, beta-D-glucosidase, beta-D-galactosidase, urease, glucoseoxidase and galactose-oxidase.

Brief Summary Paragraph Right (19):
U.S Pat. No 3,879,262 concerns the detection and determination of haptens. The following enzymes are describe for use therein: catalases, peroxidases, glucuronidases, glucosidases, galactosidases, urease and oxidoreductases (glucose oxidase and galactose oxidase).

L10: Entry 171 of 250 File: USPT Dec 4, 1990

DOCUMENT-IDENTIFIER: US 4975366 A
TITLE: Multi-layered element for quantititative analysis of immuno reactant

Detailed Description Paragraph Right (31):
When the antigen is labelled by .beta.-D-galactosidase and a galactose oligomer is used as the enzyme substrate, a combination of galactose oxidase, peroxidase and a coloring reagent composition may be used as the detection reagent. Galactose oxidase dehydrates D-galactose, which is a product (decomposition product) of the enzymatic reaction of galactose oligomer to produce H.sub.2 O.sub.2 as a by-product. Under the action of peroxidase, H.sub.2 O.sub.2 reacts with the coloring reagent composition to produce a coloring matter (pigment). Although galactose oxydase also reacts with the galactose oligomer, the galactose oligomer does not hinder detection of D-galactose in the coloring reagent layer. This is because the galactose oligomer, which is present as the immobilized enzyme substrate in the reaction layer 14, is separated from the galactose oxidase in the coloring reagent layer.

L10: Entry 162 of 250 File: USPT Aug 4, 1992

DOCUMENT-IDENTIFIER: US 5135863 A
TITLE: Compositions and methods for determining the presence of amphetamines in a sample suspected of containing amphetamine and/or methamphetamine

Detailed Description Paragraph Right (21):
Of particular interest are redox enzymes particularly dehydrogenases such as glucose-6-phosphate dehydrogenase, lactate dehydrogenase, etc and enzymes which involve the production of hydrogen peroxide and the use of the hydrogen peroxide to oxidize a dye precursor to a dye. Particular combinations include saccharide oxidases, e.g., glucose and galactose oxidase, or heterocyclic oxidases, such as uricase and xanthine oxidase, coupled with an enzyme which employs the hydrogen peroxide to oxidize a dye precursor, that is, a peroxidase such as horse radish peroxidase, lactoperoxidase, or microperoxidase. Additional enzyme combinations may be found in the subject matter incorporated by reference. When a single enzyme is used as a label, other enzymes may find use such as hydrolases, transferases, and oxidoreductases, preferably hydrolases such as alkaline phosphatase and beta-galactosidase. Alternatively, luciferases may be used such as firefly luciferase and bacterial luciferase.

L3: Entry 1 of 2 File: PGPB Sep 26, 2002

DOCUMENT-IDENTIFIER: US 20020137655 A1
TITLE: Use of haloperoxidase, peroxide and carboxylic acid

Summary of Invention Paragraph (38):
[0034] Another source of hydrogen peroxide may be a hydrogen peroxide generating enzyme system, such as, e.g., an oxidase and its substrate. Useful oxidases may be, e.g., a glucose oxidase, a glycerol oxidase or an amino acid oxidase. Other examples include, but are not limited to, lactate oxidase and lactate, galactose oxidase (see e.g. WO 00/50606) and galactose, and aldose oxidase (see e.g. WO 99/31990) and a suitable aldose.

Summary of Invention Paragraph (168):
[0164] In a specific aspect, the invention provides a detergent additive comprising the composition of the invention and a surfactant. The detergent additive as well as the detergent composition may comprise one or more other enzymes such as a protease, a lipase, a cutinase, an amylase, a carbohydrase, a cellulase, a pectinase, a mannanase, an arabinase, a galactanase, a xylanase, an oxidase, e.g., a laccase, and/or a peroxidase.

WEST

End of Result Set

☐ Generate Collection Print

L3: Entry 2 of 2 File: PGPB Mar 28, 2002

DOCUMENT-IDENTIFIER: US 20020037260 A1
TITLE: Compositions for treating biofilm

Summary of Invention Paragraph (31):
[0030] Amylase, .alpha. and .beta. (EC 3.2.1.1 and 2); Exo-1,4-.alpha.-glucosidase (EC 3.2.1.3); Cellulase (EC 3.2.1.4); Oligo-1,6-glucosidase (EC 3.2.1.10); Dextranase (EC 3.2.1.11); Pectin depolymerase (EC 3.2.1.15); Lysozyme (EC 3.2.1.17); Nuraminidase (EC 3.2.1.18); .beta.-galactosidase (EC 3.2.1.23); .beta.-fructofuranosi-dase (EC 3.2.1.26); .beta.-N-acetyl-D-hexosaminidase (EC 3.2.1.30); .beta.-D-glucuroni-dase (EC 30 3.2.1.31); Xylanase (EC 3.2.1.32); Mucinase (EC 3.2.1.35) [Hyaluronidase (EC 3.2.1.35)]; Pullulanase (EC 3.2.1.41); Sucrose .alpha.-glucosidase (EC 3.2.1.48); Mutanase (Glucan endo-1,3-.alpha.-glucosidase (EC 3.2.1.59); 2,6-.beta.-fructan 6-levanbiohydrolase (EC 3.2.1.64); Levanase (EC 3.2.1.65); Fructan .beta.-fructosidase (EC 3.2.1.80); Galactohydrolase (capsular) (EC 3.2.1.87); Sphinganase; Gellanase; .beta.-galactanase et al.

Summary of Invention Paragraph (62):
[0061] Any enzymes in EC 3.-.-.- and EC 4.-.-.- may be used, including those previously mentioned, which have the capability to degrade biofilm structures, plus those enzymes that can produce active oxygen. Specifically, the enzymes that can produce active oxygen are oxidoreductases, found in EC 1.-.-.-. Examples of such enzymes include, but are not limited to: Oxidoreductase (EC 1.1.-.-); Malate oxidase (EC 1.1.3.3); Glucose oxidase (EC 1.1.3.4); Hexose oxidase (EC 1.1.3.5); L-gulonolactose oxidase (EC 1.1.3.8); Galactose oxidase (EC 1.1.3.9); Pyranose oxidase (EC 1.1.3.10); Xanthine oxidase (EC1.1.3.22); N-Acylhexosamine oxidase (EC 1.1.3.29); D-Arabinono-1,4-lactose oxidase (EC 1.1.3.37); Lactoperoxidase (EC 1.11.1-); Myeloperoxidase (EC 1.11.1.7); et al.

L7: Entry 1 of 11 File: USPT Mar 2, 1999

DOCUMENT-IDENTIFIER: US 5876990 A
TITLE: Biochemical media system for reducing pollution

Detailed Description Text (44):
Food grade oxy-prep and micro-prep were applied to raw milk to retard spoilage due to the growth of bacteria, when these products are incubated in the milk either at refrigeration temperature or at room temperature. A combination of beneficial bacterial cultures, immobilized or stabilized hydrogen peroxide or hydrogen peroxide yielding enzyme substrates, and substrates such as sodium percarbonate were effective to preserve raw milk or raw milk ingredients. The enzyme substrates included glucose oxidase-glucose and galactose oxidase-galactose. Low concentrations of oxy-prep and micro-prep increase the shelf life of raw milk by activating the lactoperoxidase system, without requiring high concentrations of bacterial cultures or hydrogen peroxide.

Detailed Description Text (60):
Further experiments showed that other hydrogen peroxide generating substrate-enzyme combinations, such as galactose-galactose oxidase, can be employed to prepare the combined oxy-micro-preparation. Such other combination are effective to activate the lactoperoxidase system in raw milk or in other products where the lactoperoxidase system ingredients--lactoperoxidase and thiocyanate--are present

WEST

Freeform Search

Database: US Patents Full-Text Database; US Pre-Grant Publication Full-Text Database; JPO Abstracts Database; EPO Abstracts Database; Derwent World Patents Index; IBM Technical Disclosure Bulletins

Term: 19 same l4

Display: 20 **Documents in Display Format:** - **Starting with Number** 20

Generate: ○ Hit List ◉ Hit Count ○ Side by Side ○ Image

Search | Clear | Help | Logout | Interrupt

Main Menu | Show S Numbers | Edit S Numbers | Preferences | Cases

Search History

DATE: Tuesday, July 02, 2002 Printable Copy Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=ADJ			
L10	l9 same l4	250	L10
L9	hemicellulase or pentosanase or xylanase or arabinofuranosidase or mannase or galactanase or galactosidase	18821	L9
L8	l7 same l4	3	L8
L7	galactan	807	L7
DB=USPT; PLUR=YES; OP=ADJ			
L6	5453284.pn.	1	L6
DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=ADJ			
L5	l3 same l4	2	L5
L4	galactose oxidase	933	L4
L3	l1 same l2	294	L3
L2	dimer or trimer or tetramer or oligomer	115103	L2
L1	galactose	19201	L1

L7: Entry 8 of 11 File: USPT Sep 13, 1977

DOCUMENT-IDENTIFIER: US 4048018 A
TITLE: Method of carrying out enzyme catalyzed reactions

Detailed Description Text (31):
Other important applications of fluidized beds of immobilized enzymes are: the use of immobilized .alpha.-galactosidase or melibiase (which can be obtained from the fungus Mortierella vinaceae) for hydrolyzing sugar raffinose in beet sugar molasses (this raffinose forms in beets during cold weather and retards the rate of sucrose precipitation from the beet sugar molasses); the use of the immobilized enzyme aminoacylase to selectively hydrolyze acryl-L-amino acid within a mixture of acyl-DL-amino acid thereby facilitating the downstream separation of the L-amino acid from the mixture according to the process disclosed by Chibata et al. in U.S. Pat. No. 3,386,888; the use of immobilized aspartase to catalyze the addition of ammonia to fumaric acid thereby producing L-aspartic acid; the use of immobilized penicillin amidase to hydrolyze penicillin to 6-aminopenicillanic acid, a precursor of various important penicillin derivatives; the use of immobilized glucose oxidase and catalase (preferably within the same reactor or even immobilized together on the same fluidizable particles) to produce gluconic acid by the oxidation of glucose using oxygen; the use of immobilized sulfhydryl oxidase to catalyze the oxidation of sulfhydryl groups in milk by oxygen thereby improving the temperature stability of the milk; the use of immobilized pectinases for clarifying fruit juices and alcoholic beverages; the use of immobilized invertase to hydrolyze sucrose to invert sugar; the use of immobilized isoamylase and .alpha.-amylase to hydrolyze starch and starch dextrins to maltose; the use of immobilized galactose oxidase to oxidize galactose to galactonic acid; the use of immobilized galactose oxidase and lactase (preferably within the same reactor or even immobilized on the same fluidizable particle) to convert lactose in milk, milk products, and cheese whey to a mixture of glucose and galactonic acid; the use of immobilized .beta.glucanases to reduce beer viscosity; the use of immobilized polyphenol oxidase to oxidize polyphenols in beer wort; the use of immobilized papain in the chill-proofing of beer.

L5: Entry 40 of 42 File: USPT Sep 13, 1977

DOCUMENT-IDENTIFIER: US 4048018 A
TITLE: Method of carrying out enzyme catalyzed reactions

Detailed Description Text (31):
Other important applications of fluidized beds of immobilized enzymes are: the use of immobilized .alpha.-galactosidase or melibiase (which can be obtained from the fungus Mortierella vinaceae) for hydrolyzing sugar raffinose in beet sugar molasses (this raffinose forms in beets during cold weather and retards the rate of sucrose precipitation from the beet sugar molasses); the use of the immobilized enzyme aminoacylase to selectively hydrolyze acryl-L-amino acid within a mixture of acyl-DL-amino acid thereby facilitating the downstream separation of the L-amino acid from the mixture according to the process disclosed by Chibata et al. in U.S. Pat. No. 3,386,888; the use of immobilized aspartase to catalyze the addition of ammonia to fumaric acid thereby producing L-aspartic acid; the use of immobilized penicillin amidase to hydrolyze penicillin to 6-aminopenicillanic acid, a precursor of various important penicillin derivatives; the use of immobilized glucose oxidase and catalase (preferably within the same reactor or even immobilized together on the same fluidizable particles) to produce gluconic acid by the oxidation of glucose using oxygen; the use of immobilized sulfhydryl oxidase to catalyze the oxidation of sulfhydryl groups in milk by oxygen thereby improving the temperature stability of the milk; the use of immobilized pectinases for clarifying fruit juices and alcoholic beverages; the use of immobilized invertase to hydrolyze sucrose to invert sugar; the use of immobilized isoamylase and .alpha.-amylase to hydrolyze starch and starch dextrins to maltose; the use of immobilized galactose oxidase to oxidize galactose to galactonic acid; the use of immobilized galactose oxidase and lactase (preferably within the same reactor or even immobilized on the same fluidizable particle) to convert lactose in milk, milk products, and cheese whey to a mixture of glucose and galactonic acid; the use of immobilized .beta.glucanases to reduce beer viscosity; the use of immobilized polyphenol oxidase to oxidize polyphenols in beer wort; the use of immobilized papain in the chill-proofing of beer.

L7: Entry 5 of 11 File: USPT Oct 14, 1986

DOCUMENT-IDENTIFIER: US 4617190 A
TITLE: Enzymatic powder milk

CLAIMS:

4. The powder milk of claim 1 wherein the oxidoreductase enzyme is galactose oxidase.

L7: Entry 7 of 11 File: USPT Mar 20, 1984

DOCUMENT-IDENTIFIER: US 4438067 A
TITLE: Test strips for analyzing dissolved substances

Detailed Description Text (37):
The presence of catalase in the milk of ruminant is a sign of disease and a simple method for detecting the enzyme helps in detecting such diseases at an early easily curable stage. The reactions involved in the present strip are the following splitting the milk lactose into galactose with galactosidase, oxidizing the galactose in the catalysis presence of galactose oxidase, thus producing hydrogen peroxide, decomposing the H.sub.2 O.sub.2 into water and O.sub.2 by the catalase possibly present and ascertaining the residual H.sub.2 O.sub.2 present by its action on o-tolidine in the presence of peroxidase (same color reaction as in the previous Examples).

L5: Entry 37 of 42 File: USPT Mar 20, 1984

DOCUMENT-IDENTIFIER: US 4438067 A
TITLE: Test strips for analyzing dissolved substances

Detailed Description Text (37):
The presence of catalase in the milk of ruminant is a sign of disease and a simple method for detecting the enzyme helps in detecting such diseases at an early easily curable stage. The reactions involved in the present strip are the following splitting the milk lactose into galactose with galactosidase, oxidizing the galactose in the catalysis presence of galactose oxidase, thus producing hydrogen peroxide, decomposing the H.sub.2 O.sub.2 into water and O.sub.2 by the catalase possibly present and ascertaining the residual H.sub.2 O.sub.2 present by its action on o-tolidine in the presence of peroxidase (same color reaction as in the previous Examples).

WEST

Freeform Search

Database: US Patents Full-Text Database
US Pre-Grant Publication Full-Text Database
JPO Abstracts Database
EPO Abstracts Database
Derwent World Patents Index
IBM Technical Disclosure Bulletins

Term: l2 same l4

Display: 20 **Documents in Display Format:** - **Starting with Number** 20

Generate: ○ Hit List ◉ Hit Count ○ Side by Side ○ Image

Search | Clear | Help | Logout | Interrupt

Main Menu | Show S Numbers | Edit S Numbers | Preferences | Cases

Search History

DATE: Wednesday, June 11, 2003 Printable Copy Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=ADJ			
L5	l2 same l4	42	L5
L4	lactose	84776	L4
L3	l1 and l2	2	L3
L2	galactose oxidase	1064	L2
L1	galactanase	236	L1

END OF SEARCH HISTORY

WEST

Freeform Search

Database: US Patents Full-Text Database; US Pre-Grant Publication Full-Text Database; JPO Abstracts Database; EPO Abstracts Database; Derwent World Patents Index; IBM Technical Disclosure Bulletins

Term: L6 same l2

Display: 10 **Documents in Display Format:** - **Starting with Number** 20

Generate: ○ Hit List ◉ Hit Count ○ Side by Side ○ Image

Search | Clear | Help | Logout | Interrupt

Main Menu | Show S Numbers | Edit S Numbers | Preferences | Cases

Search History

DATE: Wednesday, June 11, 2003 Printable Copy Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=ADJ			
L7	L6 same l2	11	L7
L6	milk	101206	L6
L5	l2 same l4	42	L5
L4	lactose	84776	L4
L3	l1 and l2	2	L3
L2	galactose oxidase	1064	L2
L1	galactanase	236	L1

END OF SEARCH HISTORY